



Big Corkscrew Island Fire Control and Rescue District

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May 2010

Vendors

RE: Special event requirements

Welcome to the Big Corkscrew Island Fire Control and Rescue District, we look forward to working with your organization during this event. Our District strictly enforces the provisions of the Florida Fire Prevention Code. This letter has been provided to you by the event coordinator and **MUST be visible during your inspection**. We have noted the process in which our inspections are coordinated and the most common regulation violations. A more complete copy of the General Event Regulations can be provided to you by either the Event Coordinator or by contacting BCIFR at 239-348-8006.

Our District uses a color code system to assist us and the event host with the inspection process. We place a notice on every vendor, amusement, building, tent etc. These consist of the three following levels.

1. **Green** – “Passed” - Establishment that has passed the inspection without any violations or that have corrected all violations that have been noted while conducting the inspection. Green card may be removed 30 minutes after the event opens to the public.
2. **Yellow**- “Corrections Required” –Notices for establishments that have violations which require correction. Once the violation(s) have been corrected, the yellow card will be replaced with a green tag.
3. **Red**- “Closed” A red card indicates that a serious violation has been noted by our inspectors. This is generally a situation that may require that the event host/promoter become involved in correcting the violation(s) An establishment with a red card shall remain closed indefinitely and will only be allowed to open to the public after all violations have been corrected.

A yellow or red card may only be removed by the Fire Inspector.

Below are listed the most commonly found violations.

YOU OR YOUR REPRESENTATIVE MUST BE PRESENT FOR THE INSPECTION:

The event host/promoter has scheduled us for an inspection. Contact your event host/promoter for the time and date of the inspection. You or your representatives are required to be present, fully set up and ready for business at the time of the inspection or there will be a re-inspection fee. Times vary according to the event.

FIRE EXTINGUISHERS: Florida requires all fire extinguishers be certified by a Florida licensed and certified fire extinguisher contractor. Fire extinguishers certified in other states will not be accepted, additionally fire extinguishers which have been “recently” purchased from a store will not be accepted unless it has been tagged by a Florida licensed and certified fire extinguisher contractor. Our fire district, as provided for in the Florida Fire Prevention Code, requires that every vendor have at least one 2-A-10BC 5lb fire extinguisher. Any food vendor that has a process that creates a grease laden vapor will also be required to have a class K fire extinguisher in addition to the 2-A-10BC fire extinguisher.

TENTS: Our fire districts interpretation of the Code is that any structure with a material (cloth) or thatch covering shall be required to meet the Florida Fire Prevention Code with respect to the chapters governing tents. All tents will be checked for its certificate of flame retardant. This is normally attached under the top and on the side curtains by the manufacturer. Should this tag not be present a replacement copy may be used, if the tags and material parts are sequentially numbered alike. *The only certification tag that the fire district will accept, is one that has been previously accepted by regulatory authority.* This is normally of a circular design with a State seal accepting it. An example would be California, which normally provides its seal of acceptance to manufacturers.

COOKING EQUIPMENT: If you are a food vendor, you will be required to meet the requirements of NFPA 96. The Florida Fire Prevention Code considers an establishment that serves food to be a restaurant. Therefore your establishment will be inspected to the same requirements as any fixed or permanent location restaurant. Any food vendor that produces a grease laden vapor will be required to have a full restaurant hood system. The hood system shall consist of an adequate exhaust system, and a Florida certified extinguishment system. The inspection paperwork from the Florida licensed and certified contractor certifying your suppression system must be present for our inspectors review at the time of our inspection.

Inspection fees are \$125.00 per location. The fees for a re-inspection are \$25.00 per inspection vehicle, \$55.00 per hour, per Inspector or \$80.00 per hour for the Fire Marshal. Fees are to be paid at the time of the inspection/re-inspection and will only be accepted in draft form made payable to the “Big Corkscrew Island Fire Control and Rescue District (BCIFR). NO CASH WILL BE ACCEPTED!

We hope your event is a success. We understand regulations vary depending on the area of your travels. The Florida Fire Prevention Code is consistent throughout the State of Florida. Please feel free to contact us with any questions or concerns you have prior to inspections at 239-348-8006

Todd S. Olson
Fire Marshal